

# foodclean

## C H E M I C A L S



# Caustic

Caustic / Alkaline products are used to remove difficult soils such as fats, greases and oils and are the workhorse in food factory cleaning. In particular, heavy caustic products are used to remove burnt on or polymerised oils and fats which can build up on fryers and cooking vessels. Lighter caustic products are effective in removing oily soil such as found on equipment, conveyor belts, choppers, floors and tables etc used in chicken cutting, sausage or pie production (as examples).

Caustic products generally convert oils and fats into soap via a chemical saponification reaction which enables the oil/fat to be solubilised/emulsified and easily rinsed away.



## CHEMCLEAN™ FILM - OPC

Foodclean's film technology, is only available from Foodclean.

The technology uses 'thickening on dilution' chemistry which produces foams that transform, when applied to equipment, walls, floors and other surfaces to give a 'sticky' water soluble film which adheres exceptionally well to vertical and horizontal surfaces giving an unbeatable long contact time.

**CHEMCLEAN™ FILM** is a liquid alkaline blend of detergent, scale agents and grease cutting agents formulated for:

- Oils, fats, grease, protein from meat, fish, dairy and beverage processing.
- Difficult to remove build ups containing mixtures of soils (oily compound soils).
- **CHEMCLEAN™ FILM** may be used on soft metals such as brass and aluminium when used at the recommended concentration range.
- **CHEMCLEAN™ FILM** has been formulated to deal with very hard water.





## D-GREASE™ - OPC

---

**D-GREASE™** is an alkaline blend of detergents, anti-scale agents and grease cutting agents, developed for use in Food, Dairy and Beverage industries. These ingredients stabilise, suspend and emulsify oils and fats.

**D-GREASE™** when foamed gives a stable foam with long contact times on vertical surfaces and complicated shapes allowing the detergents to act on grease and light fats.

**D-GREASE™** is unaffected by hard water.

**Applications include:** oily deposits on conveyor belts for lean meats, snacks, pork pies, oily sauces/mayonnaise and the cleaning of greasy external panels, fittings and floor surfaces.

D-GREASE™ is safe for use on aluminium and soft metals when used as directed.



## D-GREASE™ PLUS - OPC

---

**D-GREASE™ PLUS** is an alkaline blend of detergents, anti-scale agents and grease cutting agents, developed for use in Food, Dairy and Beverage industries. These ingredients stabilise, suspend and emulsify oils and fats.

**D-GREASE™ PLUS** when foamed gives a stable thick foam with long contact times on vertical surfaces and complicated shapes allowing the powerful detergents to act on grease, fat and protein soils.

**D-GREASE™ PLUS** is unaffected by hard water.

**Applications include:** oily deposits on conveyor belts for lean meats, snacks, pork pies, oily sauces/mayonnaise and the cleaning of greasy external panels, fittings and floor surfaces.

Do not use on soft metals.





## HI-ALK™ - OPC

**HI-ALK™** is a very strong caustic foam cleaner suitable for use in the Food, Dairy and Beverage industries. It is designed for use on heavy burnt-on soiling such as fats, protein, cooking oils, polymerised oils and smoke residue.

**HI-ALK™** contains high levels of caustic soda, concentrated detergents and solubilisers giving excellent soil removal and suspending properties.

Applications include: heavy deposits of oils, fats, grease even when burnt on  
Difficult to remove build ups containing mixtures of soils (compound soils).

**HI-ALK™** gives exceptional stable foam and long contact times on vertical surfaces and complicated shaped machinery, allowing the powerful detergents to act on heavy grease, fat, protein and other difficult soils.

Do not use on soft metals.



## HI-ALK™ FILM (RTU) - OPC

Foodclean's film technology, is only available from Foodclean.

The technology uses 'thickening on dilution' chemistry which produces foams that transform, when applied to equipment, walls, floors and other surfaces to give a 'sticky' water soluble film which adheres exceptionally well to vertical and horizontal surfaces giving an unbeatably long contact time.

**HI-ALK™ FILM (RTU)** is a very strong caustic foam cleaner suitable for use in the Food, Dairy and Beverage industries. It is designed for use on heavy burnt-on soiling such as fats, protein, cooking oils, polymerised oils and smoke residue which require prolonged periods of contact to give a good cleaning effect.

Do not use on soft metals.



## FLOCIP™ C - CIP

**FLOCIP™ C** is a powerful and fast acting liquid caustic designed for recirculation and CIP applications in the Food, Dairy and Beverage industries.

The blend of caustic and sequestering agents in **FLOCIP™ C** ensures quick penetration and rapid removal of heavy soils and is most suitable for hard water.

Suitable for use on tanks, lines, cooking vessels, milk processing equipment and fermentation vessels and other CIP applications.

Do not use on soft metals.





## CAUS25 - CIP

---

**CAUS25** is a powerful and fast acting liquid caustic designed for recirculation and CIP applications in the Food, Dairy and Beverage industries.

The blend of caustic and sequestering agents in **CAUS25** ensures quick penetration and rapid removal of heavy soils and is most suitable for hard water.

Do not use on soft metals



## FRIER-1025D - CIP

---

**FRIER 1025D** is a heavy duty, powerful and fast acting liquid caustic designed for recirculation, CIP applications and tank/vessel cleaning.

The blend of caustic and sequestering agents in **FRIER 1025D** ensures quick penetration and rapid removal of heavy solid and is suitable for use in hard water.

Suitable for use on heavily soiled friers, polymerised oil and charred soil.

Do not use on soft metals.



# Chlorinated Caustic

Chlorinated Caustic products are used in facilities which manufacture food which, as well as being high in fats such as in abattoirs and meat cutting, also need to deal with protein deposits such as blood and meat residues.

Chlorine and caustic work synergistically together to chemically oxidise organic molecules (proteins, colours etc), breaking them up into small molecules which are easily removed from the surface and rinsed away as emulsions.

Chlorinated caustic products are helpful in preventing staining on, for example, white plastic components of processing plants.



## CAUSCHLOR™ FILM - OPC

Foodclean's film technology, is only available from Foodclean.

The technology uses 'thickening on dilution' chemistry which produces foams that transform, when applied to equipment, walls, floors and other surfaces to give a 'sticky' water soluble film which adheres exceptionally well to vertical and horizontal surfaces giving an unbeatably long contact time.

**CAUSCHLOR™ FILM** is a liquid alkaline blend of detergent, scale agents and grease cutting agents coupled with sodium hypochlorite to give exceptional cleaning against: Heavy deposits of oils, fats, grease, blood and protein from meat, fish, dairy and beverage processing.

Heavy starch, carbohydrate, sugar residues from vegetable, fruit, confectionery and bread/cake manufacture.

Difficult to remove build ups containing mixtures of soils (compound soils).

Do not use on soft metals.







## CAUSCHLOR™ FILM SM - OPC



Foodclean's film technology, is only available from Foodclean.

The technology uses 'thickening on dilution' chemistry which produces foams that transform, when applied to equipment, walls, floors and other surfaces to give a 'sticky' water soluble film which adheres exceptionally well to vertical and horizontal surfaces giving an unbeatably long contact time.

**CAUSCHLOR™ FILM SM** is safe for use on soft metals such as aluminium. It is a liquid alkaline blend of detergent, scale agents and grease cutting agents coupled with sodium hypochlorite to give exceptional cleaning against: Heavy deposits of oils, fats, grease, blood and protein from meat, fish, dairy and beverage processing.

Heavy starch, carbohydrate, sugar residues from vegetable, fruit, confectionery and bread/cake manufacture.

Difficult to remove build ups containing mixtures of soils (compound soils).

CAUSCHLOR™ FILM SM may be used on soft metals such as aluminum when used as directed.



## CHLORFILM™ PLUS - OPC



Foodclean's film technology, is only available from Foodclean.

The technology uses 'thickening on dilution' chemistry which produces foams that transform, when applied to equipment, walls, floors and other surfaces to give a 'sticky' water soluble film which adheres exceptionally well to vertical and horizontal surfaces giving an unbeatably long contact time.

**CHLORFILM™ PLUS** contains a high level of sodium hypochlorite blended with a high level of detergents that provide excellent wetting and emulsification of fatty soils.

**CHLORFILM™ PLUS** gives excellent cleaning results against:

Heavy deposits of oils, fats, grease, blood and protein from meat, fish, dairy and beverage processing.

Heavy starch, carbohydrate, sugar residues from vegetable, fruit, confectionery and bread/cake manufacture.

Difficult to remove build ups containing mixtures of soils (compound soils) and heavy staining.

Do not use on soft metals.



## FOAMCHLOR™ - OPC



**FOAMCHLOR™** is a chlorinated caustic detergent for foam cleaning.

It is a blend of alkalis, surfactants, and anti-scaling agents in combination with sodium hypochlorite. Applications of this effective cleaning product include: Oils, fats, grease, blood and protein from meat, dairy and beverage processing Starch, carbohydrate, sugar residues from vegetable, fruit, confectionery and bread/cake manufacture.

Difficult to remove build ups containing mixtures of soils (compound soils).

**FOAMCHLOR™** gives long contact times on vertical surfaces and complicated shaped machinery, allowing the powerful detergents to act on grease, fat, protein and other soils.

Do not use on soft metals.





## FOAMCHLOR™ PLUS - OPC

**FOAMCHLOR™ PLUS** is a heavy duty chlorinated caustic detergent for exceptional foam cleaning.

It is a blend of alkalis, surfactants, and anti-scaling agents in combination with sodium hypochlorite. Applications of this powerful and effective cleaning product include: Heavy deposits of oils, fats, grease, blood and protein from meat, dairy and beverage processing.

Heavy starch, carbohydrate, sugar residues from vegetable, fruit, confectionery and bread/cake manufacture.

Difficult to remove build ups containing mixtures of soils (compound soils).

**FOAMCHLOR™ PLUS** gives exceptional foam quality and long contact times on vertical surfaces and complicated shaped machinery, allowing the powerful detergents to act on heavy grease, fat, protein and other difficult soils.

Do not use on soft metals.



## FLOCIP™ CHLOR - CIP

**FLOCIP™ CHLOR** is a concentrated low foam CIP liquid Caustic/Chlorinated detergent. It is effective on tanks, lines etc particularly for the removal of protein films, yeast, fat, grease and biofilm.

Do not use on soft metals.





# Acids

Acid products are generally used to remove build up of scales and mineral deposits which can dull metal surfaces and may also provide harbourage for bacteria which can adhere to the rough surface of scale.

In general acid products will not remove organic soils, but occasionally, matrix soils are present – i.e. where scale, due to its rough surface, has allowed organic soil to build up and form a plaque composed of inorganic and organic deposits.

In this case acids will dissolve the inorganic component and allow for the break up and removal of such matrix soils.

It is important not to use acid products at the same time as chlorinated products as this can result in the release of chlorine gas – a dangerously toxic gas. Always check that if acids are being used that there is no chlorinated product residues present in, for example, shared drains.



## ACIFILM™ - OCP

**ACIFILM™** is a specially formulated thick gel type product which is a heavy duty acid product designed for the Food, Dairy and Beverage industries, which clings exceptionally well to vertical services.

**ACIFILM™** provides unbeatable contact times due to its ability to form a viscous film on the application surface.

Applications include: removal of heavy deposits of hard water scale, beer and milk stone, rust, oxalates and protein deposits.

Difficult to remove residues containing compound soils such as heavy protein/scale build up.





## FOAMACID™ - OPC

**FOAMACID™** is a foam cleaning acidic detergent, formulated for use in the Food, Dairy and Beverage industries.

**FOAMACID™** is self foaming and combines acidic detergents with foam boosting surfactants.

**FOAMACID™** provides good detergency and the thick clinging foam ensures effective cleaning on areas that have become heavily soiled.

**Applications include:** removal of hard water scale, beer and milk stone, rust, oxalates and protein deposits.

Difficult to remove residues containing compound soils such as protein/scale build up **FOAMACID™** produces a stable, clinging foam for long contact times on vertical surfaces and complicated shaped machinery, allowing the powerful detergents to act.



## FLOCIP™ A - CIP

**FLOCIP™ A** is a concentrated acidic cleaner designed for CIP and heavy duty recirculation cleaning.

**FLOCIP™ A** features rapid penetration, low foaming and is free rinsing.

The blend of acids in **FLOCIP™ A** combine to give complete removal of deposits such as milk stone, caustic scale and hard water scale.

Do not use on mild steel unless directed to do so by a FoodClean technician.



# Disinfectants

Disinfectants kill germs but in general do not clean surfaces. There are several types of disinfectant: amphoteric – which are generally highly effective and of low toxicity; Quats (or QAC) which contain quaternary chemical agents – these normally require measurement of MRLs (Minimum Residual Levels) in the processed foods to ensure the levels of Quat fall within regulated levels.

Other disinfectants include PAA (Per Acetic Acid) which is a very effective oxidising agent which leaves only water and acetic acid residues and hydrogen peroxide ( $H_2O_2$ ) which is also a very effective disinfectant which leaves only water ( $H_2O$ ) as a residue after use.



## AMPHOSAN™ - OPC

**AMPHOSAN™** is a blend of amphoteric biocide, builders and surfactants which provides a broad spectrum biocide with good detergency.

**AMPHOSAN™** can be applied hot or cold.

**AMPHOSAN™** passes:

EN1650 fungicidal/yeasticidal suspension test at 20°C/1.0%v/v against: *Candida Albicans*.

EN1276 Bacterial suspension test at 10°C/1.5%v/v against:

- *Escherichia Coli*
- *Staphylococcus Aureus*
- *Enterococcus Hirae*
- *Pseudomonas Aeruginosa*





## DETSAN™ - OPC

**DETSAN™** is formulated for use as a detergent sanitiser in the Food and Beverage processing and allied industries. The combination of cationic biocides and surfactants provides broad spectrum microcidal activity and good detergency.

**DETSAN™** gives excellent antimicrobial activity against a range of microorganisms.

Testing by an accredited testing laboratory has shown that **DETSAN™** passes the European Suspension Test EN1276 against *Pseudomonas aeruginosa*, *Escherichia coli*, *Staphylococcus aureus* and *Enterococcus hirae* at a concentration of 1.0% at 10°C.



## DETSAN™ QF - OPC

**DETSAN™ QF** is formulated for use as a detergent sanitiser in the Food and Beverage processing and allied industries. The combination of amphoteric biocides and surfactants provides broad biocidal activity and good detergency.

**DETSAN™ QF passes:**

EN1650 fungicidal/yeastocidal suspension test at 20°C/1.0%v/v against: *Candida Albicans*.

EN1276 Bacterial suspension test at 10°C/1.5%v/v against:

- *Escherichia Coli*
- *Staphylococcus Aureus*
- *Enterococcus Hirae*
- *Pseudomonas Aeruginosa*



# General

General – neutral products are essentially surfactant based.

These are neutral (i.e. have no caustic, alkali or acid) they clean by emulsification and produce lots of foam.

They are generally used in soak applications (cleaning out of place) and/or with bucket and cloth/pad etc.

They are good for light cleaning duties on floors, walls and equipment having light soil (for example a sandwich line).



## NEUTRACLEAN™

**NEUTRACLEAN™** is a liquid detergent designed for general purpose light duty cleaning.

**NEUTRACLEAN™** is a concentrated blend of anionic and nonionic surfactants, developed for use in the Food, Dairy and Beverage industries.

Applications include lightly soiled: trays (e.g. plastic, steel, aluminium), external panels, walls, floors, work/table tops, utensils, soft metals, washrooms and other general light cleaning requirements.



## HYP0 - OPC

Sodium Hypochlorite 14/15% is sold as an aqueous solution of Sodium Hypochlorite.

Its principal use is as a source of chlorine for use in the Food, Dairy and Beverage industries.

At despatch the product contains 14/15% available chlorine.

Do not use on soft metals.



# Hand Hygiene

Hand Hygiene & Wipes. Hand hygiene products include soaps and gels and are designed to clean and sanitise hands before entering the factory floor.

Wipes are generally used to clean and disinfect surfaces which are lightly soiled and where large amounts of water can't be used. This can include electrical displays on weighing scales or control panels or any equipment where it is not possible to conduct a wet clean.

## 70% ALCOHOL SANITISER GEL

---

Premium quality 70% alcohol hand sanitiser gel. Instantly sanitises hands with no need to rinse. Hands are left feeling clean and soft. Kills 99.99% germs & viruses. Contains moisturisers. Non-sticky formulation, FDA registered: NDC 81251-761



## ANTIBACTERIAL HAND SOAP

---

Suitable for regular use, Antibacterial Hand Soap contains moisturising ingredients to leave hands soft and clean. Kills 99.99% of bacteria. Enriched with moisturisers.



## ALCOHOL & QUAT FREE UNIVERSAL WIPES

---

2-in-1 use cleaning and disinfectant. Alcohol free wipes efficiently acting against the microbes including bacterial spores and bacteria developing resistance. Single use wipes to prevent cross contamination.



## ALCOHOL FREE HAND SANITISER RUB

---

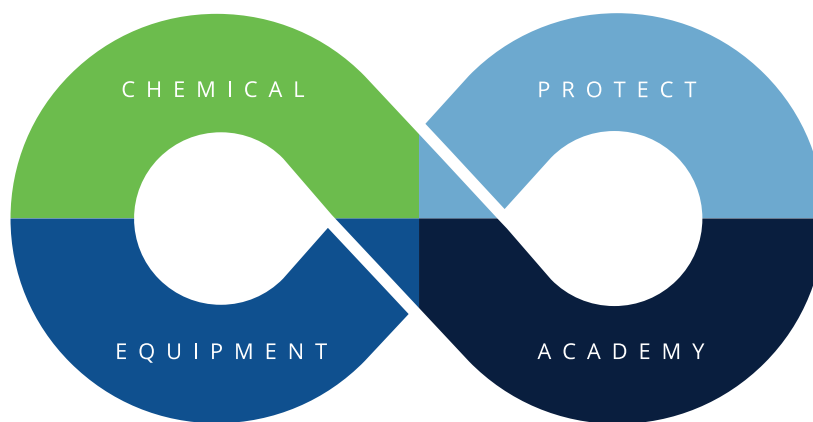
Alcohol free hand sanitising rub kills bacteria and viruses. Passes EN1276, EN1500 & EN14476





# EVERYTHING YOU NEED FOR FOOD HYGIENE

FoodClean specialises in four key areas of cleanliness, which when combined ensure that every element of your food manufacturing site remains clean and hygienic whilst reducing costs, increasing uptime, and playing an active role in creating a more sustainable industry.



## CLEAN FACTORY REVOLUTION

### The benefits to your business



LABOUR EFFICIENCIES



CHEMICAL SAVING



ENERGY SAVING



BETTER HYGIENE RESULTS



REDUCE COSTS



WATER SAVING



MINIMISE DOWNTIME



SUSTAINABILITY

## WE BELIEVE THAT HYGIENE IS ABOUT MORE THAN JUST CLEANING

The core mission of FoodClean is to provide a comprehensive system that covers all of your hygiene requirements. The nature of manufacturing facilities necessitates a foolproof method of delivering ultimate levels of cleanliness at all times, which is why our complete solution provides total peace of mind and an instant return on investment.

[www.foodclean.com/clean-factory-revolution/](http://www.foodclean.com/clean-factory-revolution/)



foodclean  
CHEMICALS